



VIÑA COBOS

BRAMARE

Marchiori Vineyard

MALBEC



Varietal Composition	100% Malbec
Vintage	2013
Harvest	Hand-harvested, April 23rd.
Appellation	Las Compuertas, Luján de Cuyo, Mendoza.
Vineyard	Marchiori Vineyard. 3.264 f.a.s.l. Cane pruned vineyard. Traditional furrow irrigation. Well-developed radical system among all the profile. This wine comes from vines of more than 50 years.
Soil	This lot has very deep soils, with predominance of loam and clay texture. There is also sand, improving significantly the drainage. Smaller size stones are surrounded with gravel, and slightly carbonated; they appear below the 3.28 feet.
Growing Season	Winter began dry, without major weather events. Spring presented very good thermal amplitude. Between November and December some hail occurred with no damage reported. By the time of blooming, climate conditions were very good; flowers could successfully complete their cycle. All varieties showed great balance and intensity; elegance, purity and clarity in the fruit, with ripe tannins.
Yield	1.78 tons per acre
Primary Fermentation	Fermented with selected and native yeasts in 8 ton closed-top stainless steel tanks.
Maceration	5 days cold soak; 29 days total maceration.
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion.
Barrel Aging	17 months, 60% new French oak barrels and 5% new American oak barrels, 35% second use.
Bottling	November 2014, unfinned and unfiltered.
Tasting notes	This malbec offers a very good red color with violet tones. On the nose it expresses great complexity and thrilling minerality, showing aromas of graphite, tobacco, chocolate, red fruit and spices like clove and pepper. On the palate it is unctuous and velvety; with sweet tannins. It delights, with an agreeable sensation of sour sweet fruit, toasted sugar and bee wax. An elegant and intense wine with a very long finish.